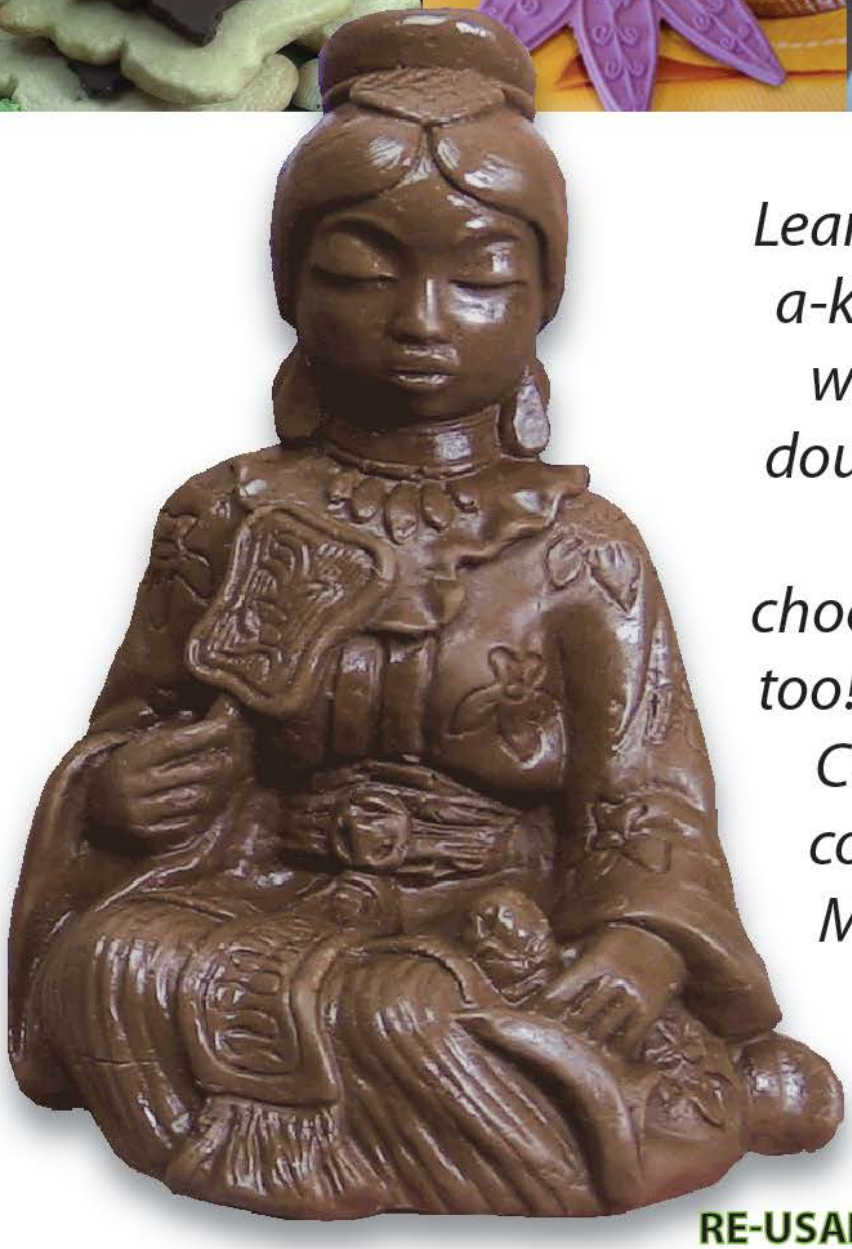
Mold Making for the Edible Arts

Using ComposiMold to Make Molds for Chocolate and Other Edible Treats



Learn how to make one-of-a-kind chocolate molds as well as: fondant, cookie dough, gum paste, gummy (Jell-O), modeling chocolate, and butter molds too! All of these projects use ComposiMold, a food-contact safe, Re-usable, Mold Making Material.

Authors: Stan Farrell, Michelle Miller, and Shawn Lemelin

RE-USABLE MOLD MAKING MATERIALS

COMPOSI·MOLD®

MOLD MAKING FOR THE EDIBLE ARTS

Using ComposiMold to Make Molds for Chocolate and Other Edible Treats

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Table of Contents

Creative Inspiration

Along with our tutorials, we want to inspire you to try to make your own amazing ideas real. Throughout this book we show you examples of work others have done using chocolate, fondant, and many other edible materials with ComposiMold. The best advice we can give you when it comes to mold making with ComposiMold is to experiment with your own unique ideas. You will find that the re-usability of this tool makes the mold making process stress free and fun. If you make a mistake or you are inspired in a different direction…JUST RE-MELT and make a new mold.

Thank you for your interest in ComposiMold and Enjoy! Stan, Michelle, and Shawn

Introduction

There are so many pre-made molds on the market, but what if you want to make truly unique molds that only you have? The answer is, make your own custom ComposiMold molds for your chocolate and fondant candy making. Use many other edible materials in your ComposiMold molds too!

For something truly unique, you need your own special design, maybe even many special mold designs. With ComposiMold's Re-usable mold making material, you are able to make as many unique molds as you want.

This book discusses many methods for mold making using ComposiMold and casting with chocolate, fondant, gum paste, gummy recipes, modeling chocolate, cookie dough, butter, and more. The ComposiMold mold making material works by melting. You melt it in the microwave (or double boiler) and it solidifies by cooling. When you have made all the chocolate casts that you want with one mold, it can be re-melted to make other molds. Start by making or finding the object that you want to make as a chocolate mold. This can be a simple flat backed shape or a complicated 3-D form.

Start simple! Have success with something easy and then move to more complex shapes. You can always re-melt the mold and make a new mold!

Mold making is the process used to duplicate three dimensional models. Through the use of a mold making material, such as ComposiMold, a negative of a model part is made. That negative can be used to cast a second part that is the same as the original part in size and form.

Experiment and talk with others. Through experimentation and discussions you will find the methods that you like. You will see that you can make molds and castings many different ways. The method you use will depend on your preferences and what you are trying to make.

Halloween Chocolate Delights. Original Chocolate Forms that inspire the spooky!

ComposiMold

What is ComposiMold?

ComposiMold is a one part, re-usable, heat and pour mold making material. It is eco-friendly (certified food contact safe), Microwaveable, and Re-usable!

ComposiMold is a flexible, rubbery, molding material that can be melted poured and re-used. This material is a thermoplastic mold making material that works well for casting art and craft parts using many different casting materials including plaster, cement, epoxy, polyurethane, polymer clay, and even edible casting materials. This book focuses on using ComposiMold to make amazing, one-of-a-kind chocolate, fondant, gummy, butter, and other tasty shapes and shows you how to make them!

Advantages of ComposiMold include:

- Lower costs over many mold making materials. The lower cost is especially true as you re-use the material to make more unique molds. Instead of only being able to make one mold, you can continue to re-melt the ComposiMold and make many unique molds.
- Ease of use. ComposiMold is a one part system that does not require a scale or any measurement.
- Re-usability. The ComposiMold can be continuously re-melted to make new molds as you learn and experiment.
- ComposiMold can handle higher temperature casting materials by cooling the mold prior to pouring in the higher temperature casting materials.

Which ComposiMold Version to Use

ComposiMold comes in a variety of flexibilities: ComposiMold-Flex, ComposiMold-Firm, and ComposiMold-FC. You can decide which material to use based on the material you are using to make your castings.

ComposiMold-Flex: Use for chocolates, butter shapes, and other delicate casting materials. These molds will easily flex away from your creations so they do not break upon de-molding.

ComposiMold-Firm: Use for harder fondants and other materials if you will be pressing into your molds. Its firmness will allow you to pick up the mold's detail without de-forming under the pressure.

ComposiMold-FC (Food Contact): This version will cover all the bases! Its stiffness can hold up to a push mold and still flex around your more delicate edible treats.

ALL VERSIONS OF COMPOSIMOLD ARE CERTIFIED FOOD CONTACT SAFE

Limitations and Warnings

The thermoplastic nature of ComposiMold allows it to be re-melted and easily moldable; yet heat is also the major limitation. Freeze the mold for any casting material that is above 130 F when pouring. Do not pour anything above 180 F. This is right on the edge of cooling isomalt, so with care you can do small isomalt forms, but it is difficult.

ComposiMold is excellent for making many castings from the same mold. However, it will wear down over several cycles depending on the temperatures reached during casting, the type of mold release used, and complexity of the molds.

LIMITATION: ComposiMold melts at 130 F and cannot handle hot, boiling, sugar candy

WARNINGS: ComposiMold materials are safe if used properly and as directed. **Please Note: ComposiMold is hot when in liquid form and can burn.** Use gloves to protect yourself from heat. Use microwave safe containers to melt. Do not exceed 200º F.

Do not eat or drink the ComposiMold or ComposiMold accessories.

Wearing heat resistant gloves and long sleeve clothing are recommended to minimize skin contact with the hot material.

ComposiMold is recommended for ages 12 and up. Mold making and casting is not for unsupervised children. Keep all materials out of the reach of children.

Keep ComposiMold covered when it is not going to be used for long periods. Over time, uncovered ComposiMold, may dry out and begin to stiffen. Molds may shrink over time if allowed to dry out.

Compatible Casting Materials

ComposiMold works great with a variety of casting materials:

- Chocolate
- Modeling Chocolate
- Fondant
- Gum Paste
- Mexican Paste
- Marzipan
- Deco Gel
- Gummy Recipes (Jell-O)
- No Rise Cookie Dough
- Ice Shapes
- Butter

The following material is much less compatible due to its high temperature:

- Hot Sugars, i.e. Isomalts

Cleaning ComposiMold Molds

CLEANING: To clean your ComposiMold molds after making your castings, use a cold, damp cloth and wipe away any leftover casting material. DO NOT SUBMERGE IN WATER as the water will degrade the ComposiMold.

You can then continue making your castings or re-melt the ComposiMold, cover your container with a lid, and store until your next project. Re-melting the ComposiMold evaporates any excess water.

FILTERING: If you end up with hardened casting material on your mold, you can follow the steps above, but then filter the melted ComposiMold through cheesecloth into a new container.

Steam Punk Cake, Contest Submission, ICES

Chocolate Forms

Chocolate and mold making…A great combination! The chocolate is a fantastic casting material. It is easily melted, picks up fine details, looks fantastic, and tastes great! And it works nicely with ComposiMold Re-usable Mold Making Materials. What you make is only limited by your imagination and skills. People make chocolate castings from molds for figurines, toys, ornaments, forms, and much more. Whether you make chocolates for a living or for special occasions, ComposiMold mold making is a fun way to make your creations.

ComposiMold is a great material to enable you to learn mold making. As a hot melt mold making material, it can be melted, poured and re-used continuously. What better way to learn the skills of mold making? In other words, if you mess up, no problem! Whenever you need to, just re-melt it and start again.

Differences in Chocolate

Chocolate's ingredients come from the cacao beans of the cacao tree. Processors roast and shell the cocoa beans, leaving only the centers, called nibs. These nibs are then pulverized or ground into a smooth liquid that's called chocolate liquor (although it contains no alcohol). When the chocolate liquor cools, it forms solid blocks.

The amount of cocoa solids added to the liquor helps determine the color. The more cocoa that is added provides the darker color. The commonly used chocolates today are white chocolate, sweet chocolate, and milk chocolate. But chocolate can be bittersweet, semi-sweet and unsweetened. Chocolate also comes in different colors like white and various shades of brown, some chocolate is so dark it almost looks black. White chocolate is still considered chocolate. It just doesn't have any cocoa solids added. All the different types of chocolate vary based on the amount of cocoa butter, cocoa mass, sugar and milk solids present. A list of the typical chocolates is listed below:

Dark Chocolate

Dark chocolate generally refers to chocolate made with cocoa mass and added sugar, cocoa butter, and sometimes emulsifiers such as lecithin. This chocolate does not have any added milk solids. It includes varieties such as the bittersweet chocolate and the semisweet chocolate. Dark

chocolate in Europe more commonly refers to the bittersweet variety, while in America it is usually meant to refer to the semisweet variety. At least 35% of cocoa mass is present in the chocolate.

Sweet Chocolate

Sweet chocolate is required to have at least 15% of cocoa mass, and is sweeter than semisweet chocolate. It also contains additional amounts of sugar, milk solids, and sometimes emulsifiers as well.

Milk chocolate

Milk chocolate is unique in that it contains a significant quantity of milk, either in powdered, liquid, or condensed form. It has a lighter color and milder, sweeter taste. The milk solids present in the chocolate make it less suitable for baking and it should not be substituted for dark chocolate in baked pastries, as the milk solids have a tendency for burning. Compared to dark chocolate, it is also slightly more difficult to temper.

White chocolate

White chocolate contains no cocoa mass or cocoa solids. The ingredients mainly present are sugar and cocoa butter. However, sometimes the cocoa butter is replaced with vegetable oil, giving a lower quality chocolate. It is sweeter than the milk and dark chocolates, and also much more difficult to temper.

Coating Chocolate or Imitation Chocolate

Coating chocolate or imitation chocolate is chocolate with the cocoa butter replaced by vegetable oil for coating candy.

Chocolate Chips

Chocolate chips are small, tiny drop-formed chocolate piece that are popularly used for making cookies and muffins. They can be bought in a variety of flavors and make great toppings.

Chocolate Melting Wafers

Chocolate melting wafers, such as pistoles, buttons, ribbons, and calets, are round or oval discs of chocolate that are very convenient for melting. The advantage of using them is that you don't have the trouble of chopping up the chocolate before melting. Also, most are designed for molding and will have a nice shiny finish because of the added oils.

Working with Chocolate

Working with chocolate? This chapter should be called *Playing with Chocolate*! Here's one of our favorite methods: one piece of chocolate to melt, the other piece in the mouth. And repeat!

Melting Chocolate

When melting chocolate, do not apply too much heat. Chocolate burns easily. It is best to melt chocolate slowly. Chocolate should only be melted over low heat. Overheating or adding moisture may cause chocolate to thicken and clump.

Caution: Water and chocolate are not friends! Moisture, like water or steam can cause it to have a dull finish and may thicken it so it will not pour and mold properly.

- **Double Boiler Method**
  Break chocolate into small pieces, and place in top pan of double boiler over hot, but not boiling, water. You may also use a glass or metal mixing bowl on top of a saucepan half-full of water. Allow chocolate to melt, stirring occasionally. This will take around 15 minutes for about 1 pound of chocolate.
- **Direct Stove Top Method (Stove top)**
  Use very low, even heat. Stir constantly to avoid scorching. Continue this process until the chocolate is almost melted. Then remove from the heat and stir until the chocolate is smooth.
- **Microwave Method**
  Using microwave-safe containers, place chocolate in microwave oven at medium power (50 percent) for 1minute. Remove and stir. If chocolate is not melted, return to microwave and repeat heating step, stirring every 30 seconds to avoid scorching. Continue this process until the chocolate is almost melted. Then stir until the chocolate is smooth. When ready to use it will pour from a spoon like syrup.
- **Direct Method (Oven)**
  Turn the oven on at the lowest temperature (100-150 F) and place the chocolate inside. Carefully monitor the chocolate by stirring.

Cooling the Chocolate

Put the filled mold into the freezer (on a flat surface). Small candies or bite size items will be ready to remove in about 5 minutes or less. Larger pieces will take about 10 minutes. You can use the refrigerator instead of the freezer. However, using a freezer "quick cools" the chocolate and has the advantages of making it easier to remove the chocolate from the mold and gives a better, shiny surface finish.

Cleaning

Tap as much chocolate off the mold as possible. Any extra cleaning should be done with a cold, damp cloth. Remove excess chocolate from the containers and squeeze bottles while still melted, then set containers in freezer until the chocolate is hard. Flexible containers/squeeze bottles can then be taken out of the freezer and simply flexed. Chocolate will separate cleanly. Use microwave and freezer safe containers for chocolate melting and handling. All such containers should be smooth, flexible plastic, and always be dry. You'll not only get nice looking candy, but the cleanup will be a snap.

Storing Chocolate

Store in a cool dry place, but not in the refrigerator. You can re-use extra chocolate the same way as you can re-use ComposiMold. Simply re-melt to re-use. And just like ComposiMold, be sure to store covered.

Tempering Methods

Chocolate wafers found in many stores have oils or waxes in them to make tempering unnecessary. However, other types of chocolates will require tempering. Proper tempering gives chocolate a smooth and glossy finish. Tempered chocolate will have a crisp snap and won't melt on your fingers as easily as improperly tempered chocolate. Tempering consists of setting up sugar crystals within the chocolate so the chocolate stays firm at room temperature. Tempering can be accomplished in several different ways:

- **Method 1-In the Double boiler**
  Grate or chop the desired amount of chocolate. Place two-thirds of the chocolate in the top pan of a double boiler. Heat over hot, not boiling, water, stirring constantly, until chocolate reaches 110°–115°F.

  Place the top pan of the double boiler on a towel. Cool to 95°–100°F. Add the remaining chocolate to the top pan, stirring until melted. The chocolate is now ready to be used for molding candies, coating, or dipping.

- **Method 2-Double boiler to laminate surface**
  Starting with a pound of broken chocolate, melt two-thirds of the chocolate over indirect heat, such as in the top pan of a double boiler. Melt just until the chocolate is liquid and smooth (at 110°–115°F). When it is smooth, add the remaining one-third of broken chocolate and heat again until the entire chocolate becomes smooth.
  Pour the chocolate onto a marble or laminate surface. Using a spatula, scrape and stir the chocolate across the surface to smooth and cool it. When the chocolate cools to 80°–82°F, return it to the top pan of the double boiler. Place over hot, not boiling, water.
  Heat and stir constantly, until it reaches 87°–91°F. Remove the top pan of the double boiler. The chocolate is now ready to be used for molding candies, coating, or dipping.

- **Method 3-Simplified additive method**
  One simple method for tempering consists of adding approximately ¼ more chocolate to your chocolate right before it is completely melted. Stir constantly until the mixture is smooth.

Tips for Tempering

- Do not heat above 130°F since chocolate, especially milk chocolate, is very sensitive to heat and will scorch or seize easily.
- Be sure no liquid gets into the chocolate. This will cause clumping or seizing.

Fill Molds

You can spoon melted chocoalte into the mold cavities, pipe it using a piping bag and tip, or gently squeeze the chocolate out of a squeeze bottle. A squeeze bottle is probably the most convenient method for smaller areas. When you fill molds, piping or squeezing from a bottle lets you release the pressure and lift the bottle to go on to the next mold without chocolate continuing to drip. It is less messy, easier to control, and a nice way to store leftover chocolate.

After filling the molds, hold both sides of the mold and tap it lightly on the table top. This will level out the chocolate and remove any air bubbles.

Lollipops: If you are making lollipops, you can make a spot for the stick to rest by slicing the mold with a sharp knife or exacto blade from the mold cavity to the edge of the mold. We have also used the hot tip of a glue gun to melt a “trough” for the stick. Then fill the mold with chocolate and lay the stick in this line you’ve created. With your fingers, gently “roll" the stick in its mold position. This will coat the stick all the way around with chocolate so the chocolate casting will not fall off when being eaten.

Remove molded candy from mold

Once the chocolate has cooled, pull the ComposiMold mold away from the chocolate casting. The candy should drop right out. This is usually all that you will need (you might have to gently tap you finger on the back of the cavity itself if the candy doesn't drop out right away). With chocolate that was cooled in the refrigerator you may need to push the candy from the mold.

How to Make a Basic Mold

Now we will walk you through the MELT, MOLD and CAST, and RE-USE process of creating a ComposiMold mold for a unique mold for edible casting materials.

This is the basic process of making a mold with ComposiMold. The following chapters will walk you through the process in more detail.

MELT: Melt the ComposiMold by heating in the microwave or double boiler.

MOLD AND CAST: First apply Mold Release to the object you are molding. Then pour melted ComposiMold over your object, let it solidify by cooling, remove the master object, and pour or press casting material into the mold.

RE-USE: Simply re-melt your mold to re-use the material over and over again!

Mold Release

Use vegetable oil for your mold release. Applying a mold release to your original object will allow it to be easily separated and removed from the ComposiMold. You do not need a mold release when pouring chocolate into the mold or for fondant castings.

Applying Mold Release to your Original Object:

Spray or wipe a light mist coating of Mold Release over the entire surface of the original object and all surfaces of your heat safe container (and any surface that will come in contact with the ComposiMold). You can also use a clean paint brush or cloth to apply the mold release. Make sure that intricate details, undercuts, and hard to reach areas are coated as thoroughly as possible.

Wipe off any excess mold release to make sure you do not have any pools of oil.

Continue with your mold making process by pouring the melted ComposiMold over your original object.

MELT; Melting the ComposiMold

MICROWAVE: Melt the ComposiMold by heating above 130ºF in the microwave. Microwave times will vary. Start with short heating times until you understand how the microwave will heat the ComposiMold. Below are general guidelines for melting ComposiMold in the microwave.

Container Size	Microwave times (estimates-times will vary)
10oz.	**1 min., 20 sec intervals until melted**
20oz.	**2-3 minutes, (Gently stir every 30 secs.) Don't stir in bubbles**
40 oz.	**3-5 minutes, (Gently stir every 45 secs.)**

Be sure you aren't boiling your ComposiMold! Boiling will introduce bubbles and burn the material.

After microwaving, gently stir and let the temperatures equilibrate throughout the molding compound. You can even leave a small portion of the material un-melted and let the heat of the melted ComposiMold melt this portion. This will equilibrate the temperature and make it perfect for pouring over your master part. In fact, pouring melted ComposiMold even after it has cooled a bit reduces bubble formation in the mold.

WARNING: Use a microwave safe container. The ComposiMold container works but will melt if overheated. Do not heat the ComposiMold container when empty. Also, the ComposiMold **will be hot**. Be careful.

DOUBLE BOILER: You can also melt ComposiMold in a double boiler. A double boiler consists of one container inside another container with water between them. The bottom container will sit directly on the heat source.

Put your ComposiMold container into the inside container. It can sit on top of marbles or rocks to keep the ComposiMold container off of the bottom of the pot.

The purpose of the double boiler is to keep the heat from getting above 212ºF. If the ComposiMold container is on a stove top directly, the container will melt. Heat the ComposiMold until it is melted.

White Chocolate Gnome Cake Topper! Happy Spring!

MOLD and CAST; Making a Mold for Edible Treats

Begin by choosing or making your original part that you want to mold. This object is also called your master. Your master can be made of a variety of different materials such as clay, wood, stone, plastic, glass, concrete, bone, paper, metal, fabric, etc.

SEALING THE SURFACE OF MASTER:

Master objects made of porous materials (plaster, some clays, concrete, wood, etc.) may require you to seal them to eliminate any surface porosity. To seal your model you can use shellac, petroleum jelly, or wax.

SECURE THE MASTER DOWN:

Parts that are hollow or generally light weight will float to the surface of the melted ComposiMold as you are pouring your mold. This can be very frustrating. Just take a deep breath and de-mold the part once the ComposiMold has solidified. The next time around you can secure your master object down to the bottom of the mold box.

METHODS OF SECURING MASTER OBJECT DOWN:

- Fill a hollow part with sand and plug the hole with clay.
- Secure the master part to the bottom of your mold box with a piece of clay or fondant.
- Glue your master to the mold box with hot glue. (It can easily be peeled away when you de-mold your master.)
- Larger parts can even be nailed to a flat surface then placed into your mold box

CREATING THE MOLD:

Apply a food contact safe mold release such as vegetable oil to your master object and the inside of the mold box.

Pour the melted ComposiMold into your mold box. Pour the ComposiMold to the lowest point in the container at a slow, constant rate. Let the ComposiMold rise up and over the model. This will displace air from the lowest point and help reduce air entrapment.

Cover the master part with approximately ½ inch of ComposiMold. Use a toothpick to guide away any bubbles touching the surface of your master object.

Solidifying ComposiMold

ComposiMold solidifies when it cools back to its flexible, rubbery consistency. So to solidify, just let the part cool. To speed up the process, you can put your mold in the refrigerator or freezer.

Do not submerge the ComposiMold in water to cool.

When ComposiMold is solidified, peel the ComposiMold out of the container. Separate the original part from your ComposiMold mold. You can make a cut in the mold and open it like a book or just push the object out.

You are now ready to make your amazing edible castings!

Making Your Castings

Filling your mold with melted chocolate will require a different method than pressing a softened fondant. In each of the project tutorials in this book, we will walk you through the process of making castings with many different materials.

RE-USE; Our Greatest Advantage

ComposiMold is not only an awesome tool for artists, but it's both biodegradable AND re-usable!

Typical mold making materials are often environmentally *un*-friendly; filled with toxic chemicals for both the user and the environment, made as a one-time-use product, and certainly not *compostable* like our innovative and responsible product. ComposiMold is made of 100% natural ingredients and will biodegrade in an aqueous environment.

As a culture we've grown quite accustomed to using products one time and discarding them. ComposiMold gives the chocolate artist the ability to mold and re-mold over and over with one container. This frees the mold maker to experiment, make mistakes, and to ultimately create quality molds and casts of almost anything.

To re-use your mold, just re-melt the ComposiMold the same way that you did the first time. You can use any microwave safe container.

Simple Molds and Chocolates Castings

Start with a flat backed, relief sculpture to mold. The part should have no major sharp corners undercuts, and have one flat side that can be placed downward.

Once your mold is solidified, remove the ComposiMold and master from the container and pull out your master. Flip your ComposiMold mold upside down so the cavity is facing upwards.

Melt your chocolate and pour into the mold cavity. Start by filling in any crevices. Fill the lower areas first and fill the larger areas last.

Allow the chocolate to cool in the freezer or refrigerator. When solidified, pull or bend the ComposiMold mold away from the chocolate casting as the chocolate is fragile. Break off any extra chocolate (and re-melt or…eat).

Flexible Molds for More Complex Shapes

More complex forms include larger undercuts and deeper angles. The process for more complex forms is similar to the simple forms, but may require flexing the ComposiMold around the chocolate castings. In the examples on the next page, a rocking horse's head and Sophia the Bunny were cast in chocolate. The rounded forms make it more difficult to pull the chocolate out, so instead you can flex the mold making material away from the delicate chocolate.

Prior to pulling out the chocolate form, ensure the chocolate is completely solidified. Chilling the chocolate will make it firmer and less likely to break. Bend the ComposiMold away from the chocolate.

NOTE: You may need to make a cut down the back or side of the mold to remove your casting. Leave a portion of the mold intact so you can close it back up to make your next casting. This intact portion will help you keep the mold halves aligned.

15 Pounds of Chocolate! A Horse on a Cake! Of Course!

Special Cakes with Chocolate Forms

Chocolate Projects!

Words in Chocolate

Letters, numbers, and signs can be individualized for you. The process described below demonstrates how to make letters from toy magnets. Alphabets can be made into words and added to chocolate bars or other forms. Instead of the toy magnets, small wooden letters work and can be combined together to say something unique and all yours.

Step 1. Select your letters and forms.

Step 2. The plastic letter magnets used in this example floated in the ComposiMold so be sure to add a touch of polymer clay or fondant to hold the forms down.

Step 3. Melt the ComposiMold and pour over the letters. Cover your letters with a minimum of a ¼ inch of ComposiMold.

Step 4. Let the ComposiMold cool and pull out the forms. At room temperature this will take 1 to 2 hours. Cool it faster in the refrigerator. Remove the original letters. Place the mold cavities facing upward.

Step 5. Melt the chocolate.

Step 6. Pour the chocolate into the mold forms and cool in the refrigerator. Use a squeeze bottle for better control for more intricate details and less of a mess.

Brush On Chocolate Molds

Sometimes the shape or texture that you want to duplicate cannot be placed into a mold box to make the mold. Here we show you a brush-on mold making process using ComposiMold. The rose pattern we chose to mold was found on the back of a plastic chair. We were determined to turn this plastic flower into a delicious white chocolate treat!

First we thoroughly cleaned the chair with soap and water. Then we melted the ComposiMold in the microwave and began the brush on process. Start by applying a thin layer of ComposiMold over the form or texture. If necessary, use a touch of vegetable oil as a mold release.

The brush-on mold making technique works by building up successive layers of mold making material onto the form by brushing on or pouring on in thin layers. Each layer cools prior to putting on the next layer. The first layer should be thin to capture the details and fill all the areas of detail, but after the first layer, you can build up layers faster to provide enough molding material to hold the form. To make layering go faster, let the ComposiMold cool in its container so it is thicker before pouring or brushing onto your form.

The thickness of your mold depends on what you are molding. For larger molds, build up a thicker mold to provide additional strength. The mold can also be backed up with more ComposiMold after it has been removed from your master form.

With this Brush-on technique, you can make molds of objects hanging on walls or even upside down. The best approach for these more complex placements is to keep the ComposiMold closer to its melting temperature of 130 F. This way the ComposiMold will be thicker and won't drip as much.

For this rose mold, we built up approximately ¼ inch of ComposiMold. The ComposiMold mold is now carefully pulled off of the master form on the chair. Any extra ComposiMold can be re-melted and re-used for your next mold.

The mold is now ready for casting. We carefully spooned melted white chocolate into the mold to the desired thickness and let it cool. Once cooled and solidified, you can bend the mold away from the chocolate to reveal your edible creation!

Making an Edible Dessert Dish with ComposiMold

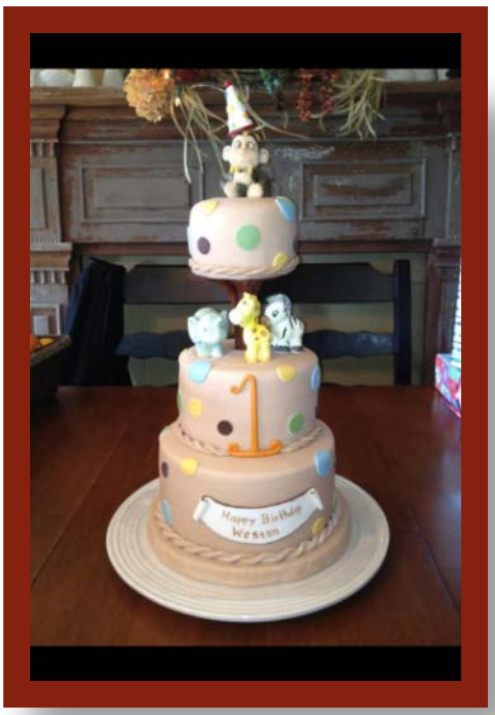
1. Choose a dish or saucer to mold that is fairly uniform from bottom to top and that has thick enough walls to hold up in chocolate.

2. Place this master, bottom side down, into a mold box, which can be any kind of container that can withstand the heat of the melted ComposiMold.
3. Spray your master and your mold box with cooking oil and wipe away any excess.
4. Melt your ComposiMold per product directions.
5. Pour melted ComposiMold over your master. Make sure the ComposiMold covers your master by at least ½".
6. Let your mold cool per product directions. It will cool faster in the refrigerator.
7. Carefully remove your cooled mold and master from the mold-form.
8. Carefully cut away the thin layer of ComposiMold lining the bottom of the master.
9. De-mold your master by pulling it through this hole or you can also make a slice down the side of your mold and pull your master out that way.

10. Spray the inside of your mold with vegetable oil and tape your slice shut if you made one in the last step.
11. Melt your chocolate and pour it into the mold. (A squeeze bottle works great here as well as Popsicle sticks to “push” chocolate into any tight spaces.)

12. Let your chocolate harden per product directions.
13. De-mold your chocolate cast by pulling it through the hole at the bottom or un-tape the slice in the mold and pull it out through there.
14. Repeat! Then fill your edible dessert dishes with something yummy and enjoy!

TIP: You can personalize the dish with a bride and groom’s initials; just glue 3-dimensional letters to the side of the dish before you make your mold.



Cake Kakoots, Virginia

Cute Fondant Animals, Chocolate Military Medals, and a Sleeping Baby on Custom Cakes

Chocolate Flamingo and Chocolate Flying Bear (below)

Making a Lighthouse Chocolate Candy Bar

Chocolate candy bars can be customized for anyone or for any occasion. Here we show how we made a candy bar from a bar of soap. We can also put lettering or other designs in the original form before molding.

1. Make the Mold. Place the original master into the mold box. In this case we are using a bowl. ComposiMold is melted in the microwave. Because we couldn't use glue to hold it down, we poured ComposiMold over the soap in increments. The first layer solidifies and holds the soap in place. The second pour is then poured while the ComposiMold is relatively cool (130-150 F) so that it will not re-melt the ComposiMold that is holding the soap down. Cover the master by at least a ¼ of an inch.

2. After the mold has cooled, pull it out of the mold box and pull out the master. Clean up the edges of the mold with your finger, a knife, or scissors. The ComposiMold that you remove can be re-used in your next mold.

3. Pour in your melted chocolate. Tap and shake the mold to ensure all the bubbles in the chocolate are removed. Make as many chocolate candy bars as you want.

Halloween Chocolate POPS!

Using polymer clay to make an original form allows some awesome creativity! Here forms were made with Sculpey Clay and then used to make some wild Halloween chocolate Pops. The process remains the same. Melt, Mold, and Cast. Then Re-use! You can do every project in this book with the same ComposiMold.

Make the original form then place them in a mold box (in this case a metal loaf pan).

Coat with mold release (vegetable oil). Wipe away any access oil.

Pour in the chocolate, add the sticks, and let solidify.

Those Chocolate Pops will make the Halloween a scream!

Antique Santa Mold from a Plaster Cast

Mold making goes back centuries! We found this plaster casting from an antique, metal, Chocolate Santa Mold and used it to recreate a re-usable mold to make chocolates as holiday gifts.

PROCESS FOR CREATING A MOLD FROM A PLASTER CAST:

1. Seal the plaster with a polyurethane sealant and allow it to dry. This will ensure that any air trapped in the plaster won't escape into your ComposiMold and form bubbles on your part.
2. Apply vegetable oil mold release over your entire part.
3. Melt and pour your ComposiMold over the plaster cast.

4. Let the ComposiMold solidify.
5. Remove the plaster original from the mold and wipe away any plaster left behind.
6. Melt chocolate and pour into the mold. Let it solidify and carefully de-mold.
7. Wrap the chocolate cast in decorative foil for a professional look.

Relief Sculptures of a Horse Head Magnet

The original shape we used to mold was a magnet in the form of a horse's head. The only tricky part is the ear. You can cut down the side of the mold to pull the chocolate horse head out intact. You can also plan ahead that you will likely break the ear off…that's okay! You can melt the edge of the ear and stick it right back on!

Melt the ComposiMold in the microwave.

Pour it over your form.

Let cool and pull out your original. Pour in your chocolate and admire when cooled.

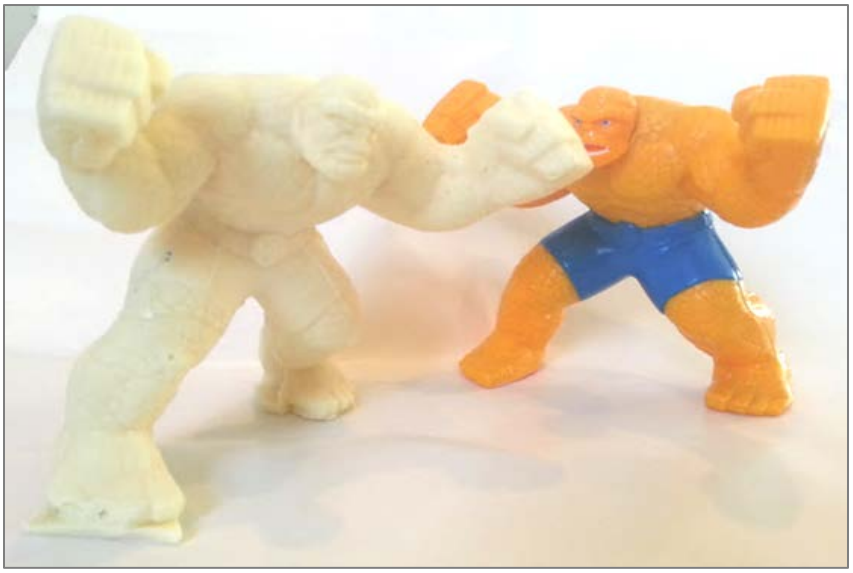
Using Wooden Decals for Chocolate Cake Toppers

Pick a form, any form. This mold was made from a wooden decal from the hardware store. We then used white chocolate and dark chocolate to paint inside the mold. We used this casting as a pretty cake topper.

Paint the white chocolate areas with melted chocolate before pouring in the dark chocolate.

Pour in your dark chocolate and complete this unique chocolate decoration.

White Chocolate Action Figure: The Thing



With practice, you can continue to make more exciting and fun castings with chocolate. Your favorite action figures make great chocolate cake toppers or cupcake toppers! One of our creative customers used a retiring police officer's actual gun and badge to make a mold that was used to cast chocolate duplicates for his retirement cake!

1. To make the mold, we placed him in a bucket and poured ComposiMold over him. We poured the ComposiMold in intervals to help attach him to the bottom, so he would not float. Approximately 1 inch of ComposiMold was poured into the bucket, and after that solidified, the rest of the ComposiMold was poured over that.

2. After the ComposiMold mold solidified, we used a razor blade to cut down the sides. We tried to keep the parting line along the edge of the Thing. We also cut a line above the head to ensure that we could remove the head from the mold after the chocolate is poured into the mold.

3. To make sure the mold is filled, each half of the two part mold is coated with the white chocolate before putting the halves together. All the crevices are filled and the chocolate is tapped gently to eliminate any bubbles. The two halves were taped shut after being filled with the white chocolate.

4. A little extra white chocolate was placed into the feet of the mold to ensure that it is completely filled. After filled, the action hero was placed in the freezer to cool. The freezer also makes the chocolate harder, so it can be removed without breaking easier.
5. After completely solidifying, we removed one half of the mold. The mold is pulled away from the chocolate carefully to reduce the chances of the chocolate breaking.

6. If trouble strikes and a leg breaks off while removing the white chocolate action figure from the mold, the chocolate can be re-melted to stick it back together. Use a hot air gun to slightly melt the leg, and hold the two halves together to solidify the two parts back together!

Personalized Chocolate Pops

We used a wooden heart and wooden letters to make personalized chocolate pops. Each one can be made differently. This is a great way to customize birthday or wedding chocolates. Imagine the letters of the married couple in each chocolate pop.

Adding the sticks to the Chocolate Pops can be done by using the side of a hot glue gun to melt the space for the stick after you make the mold.

Let the chocolate cool and remove from the molds.

Customized Chocolate Pops The red is made by first filling just the letters with red chocolate. Then you can fill the rest of the mold with dark chocolate. Then place your stick into the slots you created earlier. Roll the stick to coat it on all sides with chocolate.

Here is another example of customized chocolate pops. They were used as a wedding favor for all the guests to enjoy. Adam loves Cathy, Forever!

Chocolate Rubber Ducky

Daniel Corpuz, Chocolate Design, 1st Place at National Cake Show

Hollow Chocolates

This chapter walks you through the step-by-step process of making hollow chocolates. This technique is often used with a large shape. You'll need a lot less chocolate to make a hollow shape than a solid one.

The process of making multiple thin layers of chocolate coatings on the interior surface of the mold can be used to create awesome shapes that remain hollow or you can experiment with the possibilities of adding interesting fillings.

STEP BY STEP: HOLLOW ONE PART MOLD

The process of making the molds remains the same: melt the ComposiMold, pour over your master, and let solidify.

When it comes to filling the mold, keep the ComposiMold mold at room temperature. Pour the chocolate into the mold and rotate and spin the mold around until all the crevices are filled and the inside of the mold is coated. You will likely repeat this process 2 or 3 times, letting the chocolate cool between layers. For strength of the chocolate castings, it is better to be a little thicker.

After you are finished coating the inside of the mold, carefully peel the ComposiMold mold away from the hollow chocolate shape.

ADVANCED: FILLING THE HOLLOW CHOCOLATE IN A ONE PART MOLD

Experiment by then filling your hollow chocolate shapes with another color chocolate. In this example above we used white chocolate so you can really see the contrasting flavors!

Once your hollow shape is solidified, fill the mold completely with your contrasting chocolate color. Tap the mold in your hand to allow any bubbles to rise and for the chocolate to settle to inside your hollow shape.

STEP BY STEP: HOLLOW TWO PART MOLD

For some pieces you will create a 2 part mold, where the original object is suspended in the mold so you duplicate all four sides. In this type of mold there is no hole to pour the chocolate into. You will have to cut the mold in half to open it up and remove the original shape. You can still create hollow chocolates with this kind of mold.

1. Melt Chocolate and pour into one of the matching halves, flush to the edge.
2. While the chocolate in the first piece is still liquid, place the opposite (matching) piece so the halves line up together. Attach together with tape or rubber bands.
3. Finish making the hollow mold by flipping, rotating, and spinning the assembled and combined mold. You can even shake to distribute the chocolate evenly around the surface of both mold halves.
4. Cool by placing the 2 part mold in the freezer. After it partially sets, rotate the mold to assure even distribution of chocolate as the chocolate will tend to collect at the bottom until completely solidified. Thicker areas of chocolate will take longer to cool. For smaller chocolate castings of around 1 ounce, allow around 5 to 10 minutes to cool, with rotation occurring every minute or two. Larger molds of up to a pound of chocolate will require more time to cool.
5. When the chocolate is completely solidified, separate the two mold halves. Where the two mold halves connect, there may be some flashing or extra chocolate. Use a small knife to touch up the chocolates surface if necessary.

Shadowguard Kennels,
Chocolate bullmastiffs for an Easter Club Show

The Golden Chocolate Dog

Action Hero in Chocolate

Pink and White Chocolate Flamingo (2 part Mold)

Seashells by the Seashore…in white chocolate

3D Printed Cupcake Topper molded and duplicated in chocolate

Wanda of Waco Cake and Event Planning

Wanda: "After I sprayed the item with Pam Cooking Spray, I just poured the ComposiMold over it and it came out perfect. Then I used fondant and hand painted it to resemble the dinosaur. I Love it."

Cut Block Method

An easy way to make a 2 part mold with ComposiMold is to cut the mold in half with a knife or razor blade after it has cooled around your master object. This is called the Cut Block Method.

You can make complex forms using the cut block method. Here we show you how we made a baby tiger in chocolate.

Secure your original part in your mold box with hot glue so it does not float.

Coat with mold release and wipe off any access.

Melt the ComposiMold and pour over your master. Let solidify.

Cut down a parting line between the legs and down the side. Don’t cut the mold completely into two pieces. By keeping the mold together at the bottom, the two halves will remain aligned.

Pull out the original

ASSEMBLE MOLD HALVES

Realign the 2 mold halves. With rubber bands or tape, wrap the two halves together. Here we use a plastic bag with the corner cut off to pipe the melted chocolate into the mold cavity. Shake the mold and tap to remove any bubbles.

Place clamped mold into the freezer until the chocolate solidifies. As a rough guide, for small molds (about 1 ounce) wait about 20 minutes; large molds (about 1 pound), 45 minutes.

REMOVE CANDY AND TOUCH UP IF NEEDED

When the chocolate is completely solidified, separate the mold halves. When properly cooled, the ComposiMold will easily peel away from the chocolate. Remove one half of the mold, then turn the candy upside down and flex the mold. The chocolate candy will fall out easily. If you are in doubt as to whether the candy is fully hardened, leave it in the freezer a little longer.

If there is excess "flash" (a feathered ridge of chocolate along the seam of the matching halves) just remove it with a small paring knife to give a nice finished look to your candy.

Fondant or Gum Paste Projects!

Push Molding

Fondant, modeling chocolate, and gum paste are very popular cake and cupcake decorating materials. Their pliability makes them great sculpting materials and also perfect for wrapping whole cakes in a great color and texture. We have found that using fondant as a casting material in a ComposiMold Mold is a great way to make lots of intricate casts fast.

An interesting form in a shallow ComposiMold makes for a perfect push mold. Simply work your fondant, modeling chocolate, or gum paste in your hands until it is warm and pliable. Then press it into your ComposiMold until it fills all the crevices of the mold cavity starting with the deepest first. There is no cure time so as soon as you are sure the fondant has filled the mold you can de-mold your cast. Some people prefer the ComposiMold-Firm for these materials because it

does not deform as much when pressing them into the mold.. You can also chill your ComposiMold to make it firmer. Experiment, and see which you prefer.

De-mold your cast by bending the ComposiMold away from the cast. This ensures that you will not warp your delicate cast upon de-molding. Your cast should fall away easily. Now you can apply this sweet detail to your cake or cupcake. Repeat!

Fondant Dog Made in ComposiMold

Fondant Truck Cake Topper

This project demonstrates a classic 2 part mold process. You will need enough clay to press ½ of your master object down into while you make a mold of the other half.

1. Prepare the object YOU choose to mold by filling all unnecessary undercuts with clay.

2. Press 1/2 of your object into a polymer type clay and apply veggie oil mold release to all exposed surfaces.

3. Pour melted ComposiMold over the exposed 1/2 of your object. Let the ComposiMold solidify back to its rubbery consistency.

4. Remove mold from container and remove the clay from the bottom 1/2 of your mold.

5. IMPORTANT STEP: Place 1st half of mold (mold side down) into another container and put into the freezer for several hours. Freezing this half of the mold ensures that the second half doesn't bond right to it.

6. Apply veggie oil mold release to all surfaces again and pour melted ComposiMold over exposed half of the object by 1/2".

7. After the 2nd half of your mold has solidified, pull the 2 halves apart and check out the details of your mold!

8. Press softened fondant or Mexican Paste into the 2 halves, filling the lowest most detailed sections first.

9. Align the 2 mold halves and squeeze together. Let material harden in the mold a bit.

10. Once your material has hardened, carefully remove one half of the mold at a time.

11. Don’t hesitate to make a slice in either half of the mold to open the mold up like a book to remove cast.

12. Admire your casting, smooth any rough edges, and embellish based on your cake design.

13. Don’t forget: When you’re done with this mold, re-melt it to re-use the material for many more mold making projects!

Sandra Frezza

Wooden Design Made into Fondant

The options for designs are endless. These forms were picked up at the hardware store. Molds were made and fondant was pressed into the molds.

Fondant Dominos

Pick a form! Any form! What will you make? The choice is up to you. How about Dominos that add up to someone's birthday? Or show a specific date? Or try a cake with Fondant Domino covering the top and sides!

Chocolate coloring on Fondant Dominos

Remove the edible dominoes from the mold after pressing the fondant in.

Paint the lines and dots of the fondant dominos with edible dyes.

Whoopie Pies with Chocolate Horseshoes. The original horseshoes were printed on a 3-D printer and then used to make the molds.

Fondant Cake Wrap

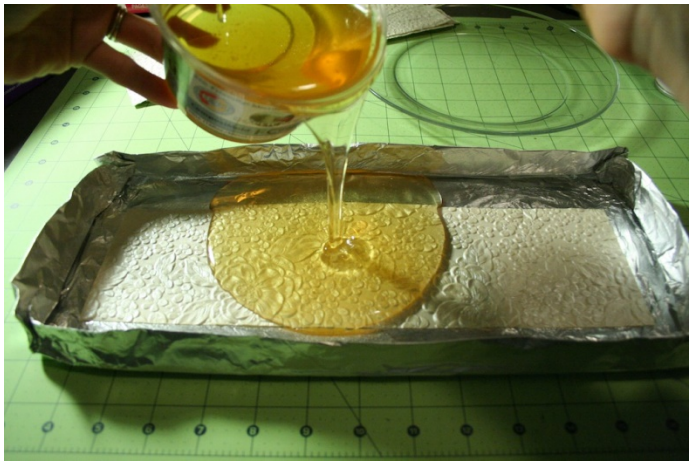
Remember, all of the versions of ComposiMold will work for push molding with fondant, but some people prefer ComposiMold-Firm for fondant because it allows you to press the fondant into the form without deforming the mold.

Here is an example of us making a fondant cake wrap using ComposiMold-Firm.

Select a nice embossed coated paper. Wallpaper samples make great textures to mold.

Because the size of the design is quite large, we made a mold box from aluminum foil.

Hot glue all edges of the design to the bottom of the mold box.



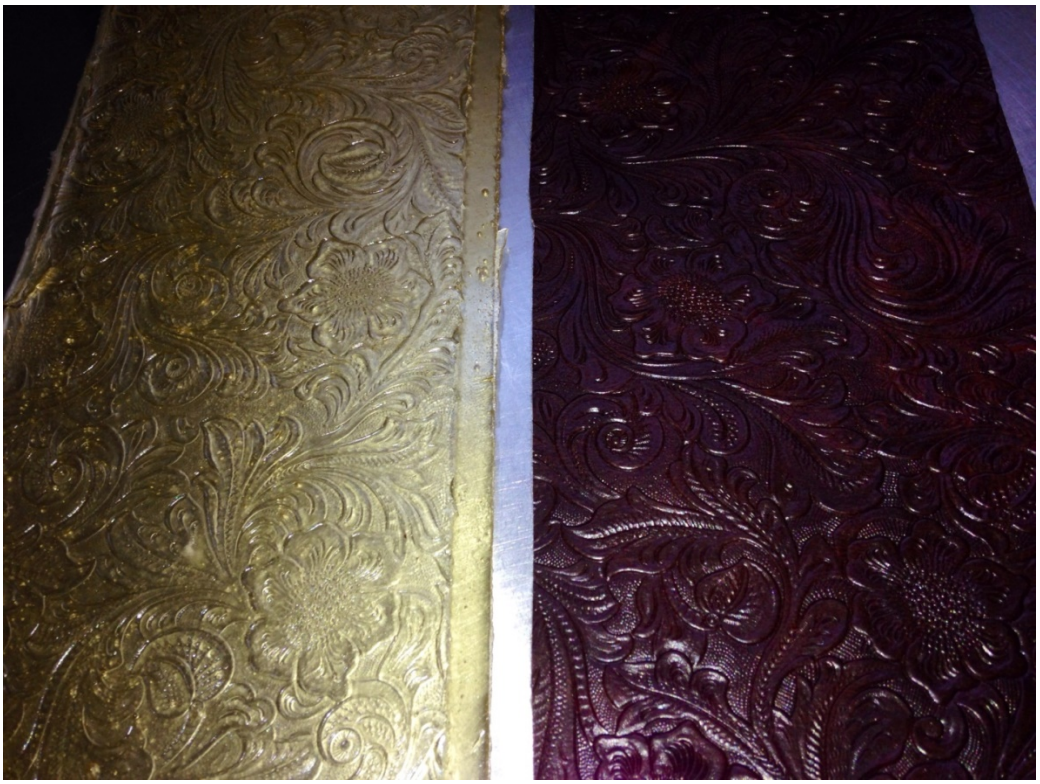
Spray with a vegetable oil mold release and pour the melted ComposiMold over the embossed design.

When the ComposiMold has cooled, peel the ComposiMold out of the mold box.

Clean up the edges of the mold with an Exacto knife, scissors, or razor blade.

Remove the embossed paper from the ComposiMold

Roll out the fondant and press it into the mold. Peel away the fondant and place on your cake, cupcakes, or cookies.



Wanda of Waco Cake and Event Planning, Leather Mold

Fondant Push Mold

Cookie Dough Projects!

You can use your ComposiMold as a push mold for raw cookie dough. You will want to use a no-rise recipe such as a sugar cookie or a gingerbread cookie. Simply create your dough per your favorite no-rise recipe and press it into your mold! Be sure to remove the custom cookie shape from the ComposiMold before baking per recipe instructions. Do not put the ComposiMold in the oven.

2 Molds…1 Unique Cookie

ComposiMold allows you, the artist, to make one-of-a-kind creations. We know for a fact you cannot buy this company's logo at the supply store. With ComposiMold, you can make a custom chocolate shape to top a custom shaped cookie! Its re-usability means you're not stuck with that mold forever. We know you're already on to your next project! Simply re-melt to re-use!

Chocolate Maine Startup and Create Week Logo on a State of Maine Sugar Cookie

Make the Chocolate Logo Cookie Topper

1. Print out a paper copy of the logo you want to recreate in chocolate.
2. Press it onto a pre-rolled piece of clay the thickness you want for your finished chocolate.
3. Cut around the paper template with a sharp knife or exacto blade.
4. Pour ComposiMold over the clay version of the logo.
5. Let ComposiMold cool and remove the clay.
6. Pour melted Chocolate into the mold, let cool, and remove.

Make the Sugar Cookie Mold

1. Print out a paper copy of the logo. Make it 25% larger than the chocolate topper.
2. Press it onto a pre-rolled piece of clay the thickness you want for your finished cookie.
3. Cut around the paper template with a sharp knife or exacto blade. Eliminate any complicated edges for this mold. It will be a more general shape than the chocolate topper.
4. Pour ComposiMold over the clay version of the cookie shape.
5. Let ComposiMold cool and remove the clay.
6. Press cookie dough recipe into mold, bend mold away from cookie shape, and bake per recipe instructions.

Once the cookie has cooled, pipe a dab of frosting onto center of cookie as an edible "glue". Place the chocolate topper in the center of cookie and admire your custom cookie shape with custom cookie topper!

Other Edible Casting Material Projects!

Jell-O/Gummy ComposiMolds

We all know a lego-fanatic who would love this kind of treat! Make a mold of your Lego bricks to use as a Jell-O/gummy mold. These castings will even stack together like real Legos. When you are done playing...eat them!

Here are 3 tips to set you up for success when using Jell-O as a casting material in a ComposiMold mold!

TIP #1: Be sure to use 1/2 the amount of water asked for in the instructions. This will make a firmer Jell-O Lego so it'll hold up to de-molding from your mold and lots of Lego stacking play!

TIP #2: Let the liquid Jell-O cool way down before pouring. Also cool the mold before pouring liquid Jell-O.

TIP #3: Be sure to spray the inside of your ComposiMold mold with a food safe mold release before pouring the liquid Jell-O.

Butter Shapes

Can you imagine sitting down at the next wedding reception you attend, and seeing this little guy melting away on a delicious baked potato? Us too!

Casting with Butter:

Let the butter sit at room temperature so that it's softened. You could also use a soft margarine for your guests who don't eat dairy. You can easily stir in herbs and garlic at this time. This potato is getting more and more decadent!

Scoop the softened butter or margarine into the mold, being sure it fills all the detailed areas. Tap the mold to help the butter "flow" into the bottom of the mold. Once fully filled, drag a knife or spatula across the opening of the mold to make the butter flush with the edge of the mold. This will be the bottom of the butter shape when you are finished.

Place the filled mold into the freezer until the butter is solidified again. Turn the mold over and remove the edible casting. If your shape is complicated, you can cut the mold down the side or back of the casting to easily remove it. Simply tape it back together to make your next casting.

Enjoy!

Ice Shapes

In the following tutorial we used a matchbox car to make our ComposiMold mold. We decided to get creative and make our own custom ice cube shapes. The most important tip when using water in your mold is to FREEZE THE MOLD prior to pouring the water into the mold. You will also want to use chilled water. Keeping the temperature of the mold and the casting material (water) down will ensure that the details of the mold don't begin to dissolve. Remember: ComposiMold is biodegradable.

Gum-Paste

Pamela Brown poured her ComposiMold onto a decorative rubber stamp. She then made her castings with uncolored gum-paste. She was able to paint the high edges of the casting with purple edible pearl dust to match the numbers for a truly unique cake topper.

Modeling Chocolate

Annika James chose Modeling Chocolate as her casting material for the Legos in this cake design. Modeling Chocolate is made by adding corn syrup to melted chocolate. It's a great material to use for sculpting decorative shapes for cakes and cupcakes. Its texture is similar to marzipan and can easily be pressed into a ComposiMold mold as demonstrated in this awesome cake.

What Will You Make? Customer Projects!

Here are some amazing examples of edible creations using ComposiMold Re-usable Mold Making Materials. Please share your projects with us too!

Jean Coombs: Fondant

Sandi Newsome: Fondant

Lisa Menz (Fondant)

“I made a huge mold of a horse head from ComposiMold and then I put black fondant for the horse head. You could use chocolate also, of course.

This cake was for this gentlemen's 70th Birthday. He is the jockey who won the Triple Crown Races on Seattle Slew in the 1970's in thoroughbred racing.”

Helene, Original Candy Bar

Sharon Steigler Cake with Fondant (both the ammunition and the bowling pins)

Judi Smith and Linda Fontana made a Gorilla wedding scene with multiple gorillas by making the parts individually and then connecting them together in different poises. (Fondant)

Cake Center, Chile Beer Bottle Cake

Chocolate Bird Cake Topper Made from a Bird Magnet

Published by Wizbe in 2015

Wizbe
903 Western Ave.
Manchester, ME 04351
Do you have any questions that we didn't answer? Call us toll free at 888-281-2674

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Photographs by Stan Farrell, Michelle Miller, and Shawn Lemelin

Customer Project photographs were provided by customers with permission. (Thank you!)

ComposiMold to Make Your Ideas Real!

Want to make unique chocolate, fondant or other edible shapes? Here we show you how to use chocolate, fondant, gummy recipe, butter, gum paste, and more to make almost any shape you choose. Use ComposiMold, a one part, food contact safe, re-usable mold making material that allows you to make your ideas real. This book explains the easy process for making unique forms. With ComposiMold you can make unique cake toppers, chocolate pops, cupcake toppers, and awesome personalized candy bars.

The process is easy: melt, mold and cast, and re-use.

What will you make today?